

DINNERLY



Beef and Cheesy Potato Gems with Baby Spinach



30 minutes



2 Servings

If baked potato gems weren't delicious enough, we've topped them with cheese for an extra dose of yum. Mince gets a makeover too, with spinach and smoky barbecue seasoning to kick up the flavour.

WHAT WE SEND

- 2 potatoes
- 50g cheddar ⁷
- 2 beef-style stock cubes
- beef mince
- 5g smoky barbecue seasoning ¹⁷
- 50g baby spinach leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 250ml (1 cup) boiling water
- 1 tbs olive oil
- 2 tsp plain flour ¹
- 1 tbs barbecue sauce

TOOLS

- oven tray
- baking paper
- box grater
- medium deep frypan

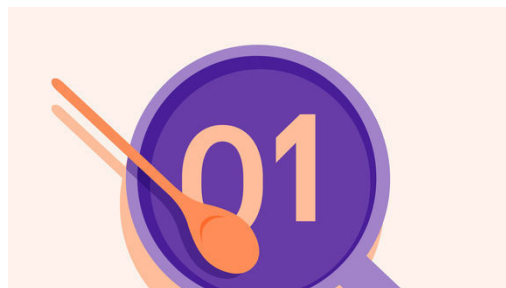
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

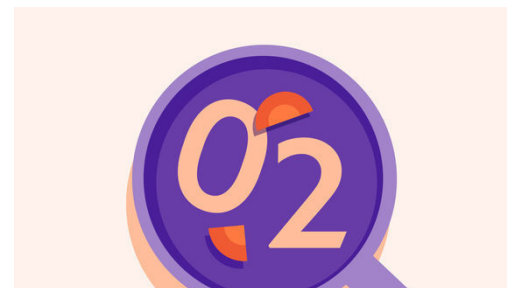
NUTRITION PER SERVING

Energy 765kcal, Fat 40.6g, Carbs 44.2g, Proteins 51.1g



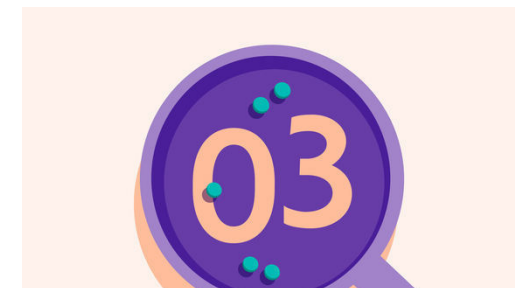
1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **potatoes**, then cut into 2cm chunks. Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**. Crumble **1 stock cube*** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to dissolve.



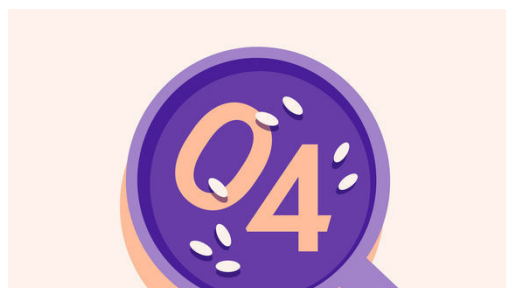
2. Bake potato gems

Put the **potato** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Bake for 20-25 mins until golden and just tender.



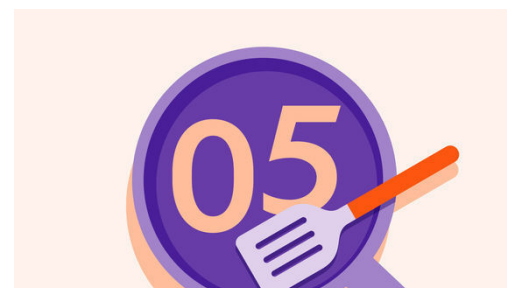
3. Brown beef mince

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 4-5 mins until browned. Reduce the heat to medium-high, add the **garlic** and **1½ tsp barbecue seasoning** and cook, stirring, for 30 secs or until fragrant.



4. Add stock

Add **2 tsp plain flour** to the beef mixture and cook, stirring, for 1 min or until golden. Add the **stock** and **1 tbs barbecue sauce** and bring to the boil. Reduce the heat to medium and cook for 5 mins or until slightly thickened. Stir in the **spinach** until wilted (see Make it yours). Remove the pan from the heat.



5. Serve up

Scatter the **cheese** over the **potato gems** and bake for a further 2-3 mins until melted. Divide the **beef** and **cheesy potato gems** among bowls and enjoy!



6. Make it yours

If you have little ones who aren't keen on their greens, serve the spinach on the side, or just stir the leaves into your portion of beef.